Item # _____

C.S.I. Section 11420

MG24 SERIES

MODULAR GAS RESTAURANT RANGE

MG24 Shown with
optional step-up rear burners

STANDARD FEATURES

- Stainless steel front, front top, sides and riser.
- Four 26,000 BTU/hr. open burners. Pilot for every burner.
- Level cast iron burner grates for easy sliding of pots and pans across the open top sections.
- Each open top removable grate section is cast in one piece with the burner spillover bowl. Grate size 12" x 12".
- Full width pull out crumb tray under the burners.
- Lift-off anti clog open burner heads.
- Cool to the touch control knobs.
- Full width stainless steel panel behind controls.
- 4" adjustable nickel plated legs, shipped attached.
- Pressure regulator.
- Ideal for 9, 12, or 16 quart stock pots.
- One year limited parts and labor warranty.

OPTIONS

☐ Second year extended limited parts and labor warranty.

TOP OPTIONS

☐ **Even Heat Hot Top Sections**
- 20,000 BTU/hr. input per section.
- 12" x 24" cast iron top sections.
- Substitute for open top burner 12" sections, specify location(s).
- Corrugated heat absorbing ribs on under side of casting.
- Use for larger stock pots.

☐ **Step-Up Burners**
- Rear burners elevated 4".

ACCESSORIES

☐ ¾" x 4 ft. flexible gas hose with quick disconnect and restraining device.

SPECIFICATIONS:
Modular gas restaurant range with four 26,000 BTU/hr. open burners, Vulcan-Hart Model No. MG24. Four removable level top cast iron grates. Total top BTU/hr. input 104,000. Stainless steel front, front top, sides and riser. 4" adjustable nickel plated legs. Lift-off anti-clog open burner heads and full width pull out crumb drawer. Pressure regulator. Gas supply to be (natural) (propane).

Exterior dimensions: 24"w x 29¾"d x 12½"h.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

MODEL: MG24 SERIES Modular Gas Restaurant Range

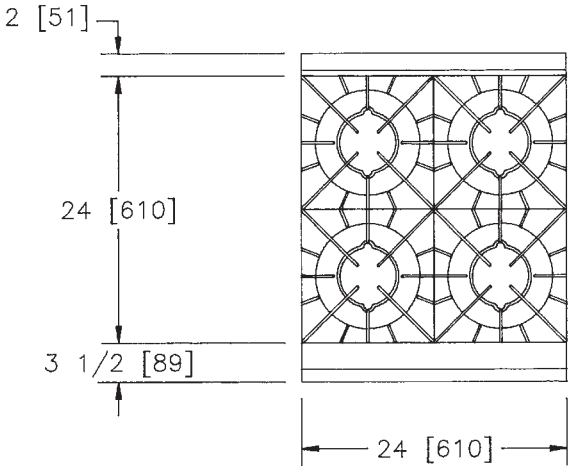
MG24 SERIES
MODULAR GAS RESTAURANT RANGE

IMPORTANT

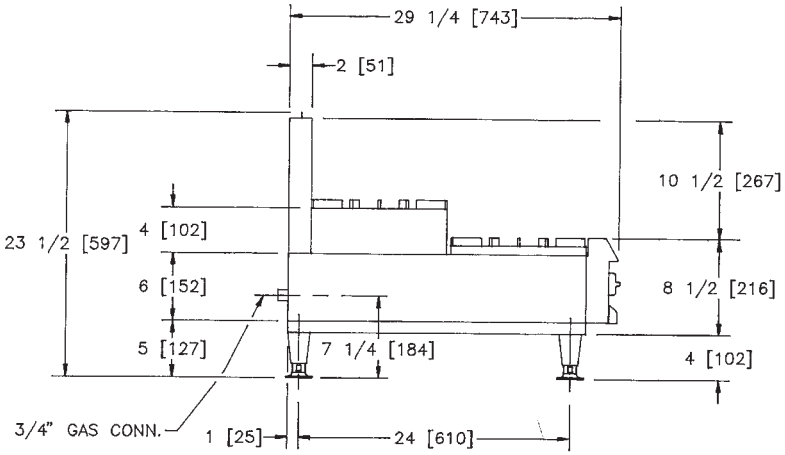
1. A pressure regulator sized for this unit is included. Natural Gas 3.7" W.C. Propane Gas 10.0" W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.

NOTE: This appliance must be installed with a 6" clearance at both sides and the rear adjacent to combustible construction.

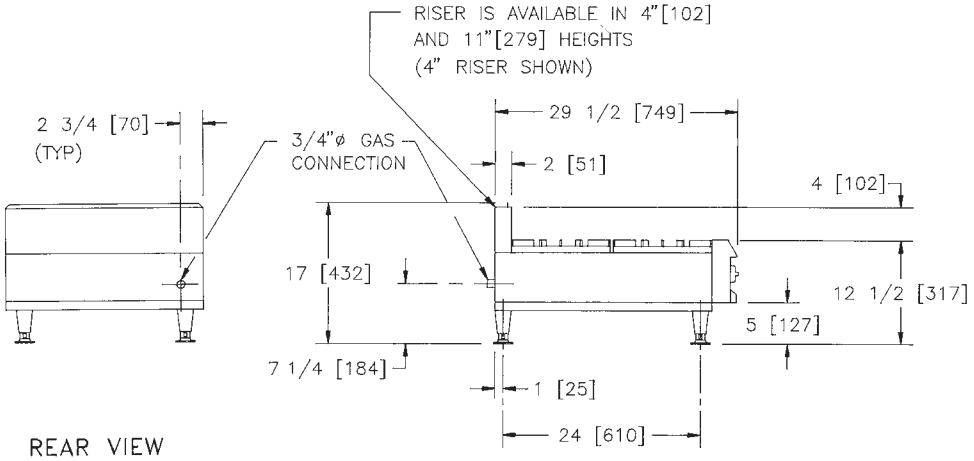
Not intended for domestic household installation.



TOP VIEW

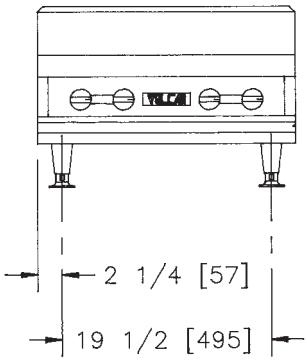


SIDE VIEW



REAR VIEW

SIDE VIEW



FRONT VIEW

NOTE:
TWO (2) OPEN TOP BURNERS (FRONT TO REAR ONLY)
MAY BE REPLACED BY ONE (1) 12" HOT TOP

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

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